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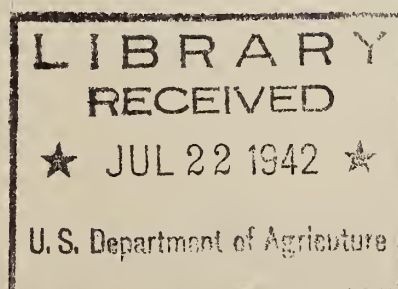
VICTORY FOOD SPECIAL

FOR USE FROM
July 16 to Aug. 5, 1942

PEACHES #3

Well, here's some more about our present Victory Food Special -- Peaches. You perhaps remember that when I first mentioned peaches as a Victory Food Special I told you that the Agricultural Marketing Administration estimated an early peach crop this year about a fourth larger than average. That isn't taking into account the California clingstone harvest -- because most of them are used for canning. So, not counting the peaches harvested in California -- the total crop for the country probably will be well nigh 50 million bushels. These early peaches aren't the kind that keep very long -- so everyone from the growers to your local grocer is cooperating in seeing that these peaches move from the trees to your table just as fast as they can. You know these Victory Food Specials are designed for just that purpose--to let you know when perishable foods are most plentiful in your market--and to cooperate with the folks who move the stuff to market so it won't get shoved off onto some railroad siding and stay there till it spoils.

But getting back to peaches -- these early ones are fine for pickling and canning. And here's a tip from the canning experts. Don't core the peaches --dip them in boiling water for a half-minute or so--then into cold water for a few seconds--and the skins will slip off. Then you can cut them into halves and take out the pits. The experts have other good advice about putting up peaches--but I'll save that until _____ (day) _____, when I'll be back with more about this tasty Victory Food Special--peaches.



July 11, 1942

